

Lunch Menu / 2 courses £22.95/ 3 courses £25.95

Appetisers

FRESH SEASONAL SOUP
GF / V / VG

CHICKEN CALIFORNIA ROLL
Teriyaki Chicken / Sushi Rice /
Asian Coleslaw / Mango Sauce
F / G / Se

SHANGHAI ROLLS
Pork Spring Rolls / Thai Salad / Sweet
Chilli Sauce
F/ G /Se/ On

POLENTA CROQUET
Dill Cream Cheese / Fennel Salad /
Orange Capers
D / G

CRISPY CALAMARI SALAD
Calamari Fritters / Cucumber /
onions / carrots /
Vietnamese sauce
G / F

FRESH SHETLAND MUSSELS
Freshly Caught Mussels / Served
With Chef’s Sauce Of The Day
(please ask)
SF / (GF Optional)

DRAGON ROLL / TEMPURA

Excluded from 2 / 3 course Pre Theatre deal

Contrast Signature Dragon Roll / Tempura Prawn / Avocado / 6 pieces £16.95 Sf/ Se / D F
Tempura Prawn—3 pieces £12.95 / 6 pieces £22.95 Sf / D / F
Tempura Tenderstem Broccoli with Ponzu £8.25 V / Vg
Tempura Vegetarian Dragon Roll—Tenderstem Broccoli / Marinated Tofu /
Mango / Spicy Mayonnaise / Teriyaki (can be vegan on request) 6 pieces £14.95 V / Vg / Se /

Mains

VEGETABLE LASAGNE
Capsicum / Aubergine / Courgette /
Cheese Sauce / Garlic Bread
D / G / V / E

HIGHLAND 8oz RUMP STEAK
Double Cooked Chips / Green
Beans /Garlic Cherry Tomato /
(GF Optional)
(£6.95 supplement)

CHICKEN SATAY
Grilled Chicken Breast/ Thai Salad /
Roasted Cajun Potato / Aioli Sauce
GF/ SF / D

SEA BASS FILLET
Lentil & Coconut / Butternut Squash /
Spinach
F/ SF

LAMB
Minced Lamb Con Carne / Gnocchi
/ Garlic Bread
D / G

CONTRAST FISH & CHIPS
Salt & Chilli Haddock / Lime Dill
Mayo
F / G / E

SIDES £4.50 & SAUCES £2

Broccoli with Sesame & Miso
Se/GF

Onion Rings
D

Rocket & Parmesan Salad
D /GF

Double Cooked Chips
GF

Parmesan & Truffle Chips
Add £1.00

Garlic & Herb Butter
D

Creamed Mashed Potato
D

Peppercorn Sauce
D/ A

Chimichurri Sauce
D/ GF/ DF

Contrast Side Salad & Oriental Dressing
SE / N

Desserts

MANGO FLOAT
Sweet Mango / Vanilla Cream /
Buttery Digestive Crumb
D / G /

SALTED CARAMEL FONDANT
Warm & Gooley Salted Caramel Sauce /
Served With Salted Caramel Ice Cream
G / D / E

RUM & RAISIN CREME BRULEE
Rich Creamy Custard Infused with Rum and
Raisins
D /E /A / SD

CARAMEL APPLE DESSERT
Caramelised Cinnamon Apple / Vanilla Cream
Cheese / Buttery Crumble / Rich Caramel Sauce
D / G

SELECTION OF SCOTTISH CHEESES
Spiced Pear Chutney / Oat Cakes
(£6.95 Supplement)
D

A discretionary service charge of 10% may be added to tables of 6 or more.

Dietary Requirements & Allergens

A - Alcohol / D- Dairy / E- Eggs / VG – Vegan / V – Vegetarian / F – Fish / S—Soya / SD—Sulphur Dioxide / M—Molluscs
SF – Shellfish / GF – Gluten Free / N – Nuts / P-Peanuts / Se – Sesame /Cr - Crustaceans / C– Celery / Mu—Mustard /

Please inform your server of any dietary requirements or allergies